



PORTOBELLO INN RICOTTA CAKE

(Simple to make yet with that
"Old World" Italian flavor)

1 package (18.25 oz.)
Deluxe Yellow Cake Mix
2 (16 oz.) containers
Ricotta Cheese (whole milk)
4 large eggs
1 cup sugar
1 Tsp. Vanilla extract
1 Tsp. grated orange peel

Preparation: Preheat oven to 325 degrees. Grease a 13"x 9"x 2" baking pan (or use a non-stick pan). Prepare the cake mix according to the package directions and then pour the cake batter into the baking pan.

Combine the ricotta cheese, eggs, sugar, vanilla and orange peel until well blended. Spoon the cheese mixture evenly over the cake batter until it is all covered with the cheese mixture.

Bake the ricotta cake for about 1 hour, 15 minutes or until a toothpick inserted into the center of the ricotta cake comes out clean. Cool on a wire rack. (When you cut the ricotta cake you will notice that the ricotta mixture settled to the bottom and the cake rose to the top.) When cooled, sprinkle with confectioner's sugar and serve or cover with your favorite berries and whipped topping. Can be served room temp or cold. Store in the Refrigerator! Makes about 12 to 16 servings.

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